
Prep Time:
10 minutes

Cook Time:
4 hours

Course: Dinner Cuisine: American

Keyword: Buffalo Chicken, Buffalo Chicken Baked Potatoes Servings: 4 people

Equipment

- 1 Crockpot

Ingredients

- 1 lb chicken breast
- 1 TBSP of dry seasoning
- 1/2 tsp each of salt, pepper, paprika, garlic powder
- 1/2 of a cup of Buffalo sauce Sweet Baby Ray's Mild
- 1 cup of shredded mozzarella
- 2 tbsp of bottled ranch dressing
- 4 large potatoes
- Butter
- Shredded cheddar cheese
- Sour cream
- 4 pieces of bacon cooked and chopped
- 2 green onions chopped

Instructions

1. Add chicken, dry ranch seasoning, salt, pepper, paprika, garlic powder, and buffalo sauce to a slow cooker. Cook on low for 4-6 hours.
2. Scrub and wash four large potatoes. Poke holes in them and cover them in olive oil and salt. Cook them in the air fryer for 40-60 minutes. You can also bake them in the oven or microwave them.
3. Shred the chicken. Add ranch dressing, shredded mozzarella cheese, and more buffalo sauce if desired. I usually like to add a little bit more buffalo sauce.
4. Once potatoes are cooked, add butter, the Buffalo chicken, shredded cheddar cheese, sour cream, bacon bits, and chopped green onions.
5. Serve and enjoy!

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